



SLAUGHTERHOUSE BAR & EATERY

**SUNDAY 18TH OCTOBER
LUNCH MENU
12 - 4**

STARTERS

- MUSHROOM & TARRAGON SOUP** toasted sourdough (ve,gfo)
SMOKED CHICKEN & HAM HOCK TERRINE walnut toast, pickled mushrooms, tarragon mayo (gfo)
ROASTED RED PEPPER HUMMUS baby gem salad, toasted pita (ve, gfo)
SALT & PEPPER CALAMARI crispy vegetable salad, pink peppercorn & chilli dressing
ROASTED PUMPKIN quinoa salad, pomegranate, honey & lime dressing (veo, gf)

MAINS

- ROAST SIRLOIN OF BEEF** roast potatoes & vegetables, yorkshire pudding, jus (gfo, dfo)
ROAST CHICKEN roast potatoes & vegetables, yorkshire pudding, jus (gfo, dfo)
MOULES IN WHITE WINE french fries, choose: garlic, parsley & gsy cream sauce or
thai spiced with coconut milk (gf) add bread +£1.50
PAN FRIED SALMON roasted new potatoes, buttered green beans (gf)
CHESTNUT RISOTTO crispy kale, feta (veo)
SZECHUAN TOFU stir fried vegetables, coconut milk, black bean linguine (ve)

DESSERTS

VEGAN SUNDAE

- PEACH PARFAIT** honeycomb, granola, passionfruit compote
APPLE & RHUBARB CRUMBLE vanilla creme anglaise
SELECTION OF FRENCH & ENGLISH CHEESES biscuits & chutney (gfo)
SELECTION OF ICE CREAMS & SORBETS choose 3: vanilla, strawberry, chocolate, honeycomb, banana;
lemon, mango & peach (gfo)

2 COURSES £17.50 3 COURSES £22 MAIN ONLY £14

**PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES
AND FOOD INTOLERANCES**